

Dessert

SWEET

TIRAMI-CHOUX
COFFEE, MASCARPONE & CHOUX PASTRY - 8

PEAR
SPECULOOS & WALNUT - 7

TOPINAMBUR
CHOCOLATE & HAZELNUT - 9

PANNA COTTA
BLACKCURRANT & CHESTNUT - 8

Cheese

per 25 gram

SAINT MAURE DE TOURAINE
LOIRE, RAW GOAT MILK, CHARCOAL - 3

BRIE DE MEAUX
ÎLE-DE-FRANCE, RAW COW MILK, CRÈME - 3

LANGRES
CÔTE-D'OR, RAW COW MILK, RED CHEESE - 3.5

OLDE BOKKE
NETHERLANDS, GOAT MILK, AGED 12 MONTHS - 3.5

SHROPSHIRE BLUE
UK, COW MILK, BLEU CHEESE - 3 3.5

served with nut and fruit bread

DESSERT WINES

RIESLING SPÄTLESE BURGENLAND, WEINGUT GERHARD HAIDER 2019 - 6.9

SAUVIGNON BLANC OLIVER ZETER 'SWEETHEART' 2017 - 9.5

SPÄTLESE BURGENLAND, TSCHIDA 2017 - 6.25

GEWURZTRAMINER VENDANGES TARDIVES, BERNARD SCHNEIDER 2018 - 9

SETÚBAL MOSCATEL DE SETÚBAL, DONA HELENA - 6.5

MAURY VIN DOUX NATUREL, SERRE ROMANI - 8

MARSALA RISERVA GARIBALDI, PELLEGRINO - 6.5

ESPRESSO MARTINI

ABSOLUT VODKA | KAHLUA | FRANGELICO | ESPRESSO

12.5

Coffee or Tea

COFFEE - 3.75

ESPRESSO - 3.75

CAPPUCCINO - 4.25

TEA - 3.75

DOPPIO - 4.50

CAFÉ LATTE - 4.25

PASTRY CHEF

Lisa Fetty